



SCOFF & BANTER

WINTER MENU

“One cannot think
well, love well,
sleep well, if one
has not dined well.”

Virginia Woolf (1882-1941)
British novelist and essayist

WINTER SET MENU

4TH NOVEMBER – 22ND DECEMBER 2019

Three courses served with an apple
and cinnamon gin martini
£35 per person

TO START

Prawn cocktail with spicy lemon mayo

Mini Yorkshire puddings with roast beef,
horseradish creamed potato and
red wine sauce

Slow-roasted garlic mushrooms with
toasted sourdough

OUR HOT KITCHEN

Black Norfolk roast turkey, honey-glazed
Brussels sprouts and parsnips, pancetta-
wrapped wild boar and apple sausages,
roast potatoes, lemon, shallot and thyme
stuffing, all served with our turkey reduction

Seared sea bass and tiger prawns,
shaved fennel and radish salad with
a lemon herb dressing

Portobello mushroom, black cabbage and
goat's cheese Wellington with buttered
baby carrots

OUR DESSERTS

Sticky toffee pudding, caramelised
Williams pear and butterscotch sauce

Warm Bramley apple crumble,
served with vanilla custard

Colston Bassett Stilton and Barber's Vintage
Cheddar with mulled pears and
pickled walnuts
